Technical Data Sheet

Peptone from meat pancreatically digested, granulated for microbiology

Catalogue number: 107214

Description

It is prepared by enzymatic digestion from selected animal tissues of which fat and sinews are removed. Meat peptone provides nitrogen, vitamins, amino acids and carbon in microbiological culture media.

Application

Its high sulfur compound content makes meat peptone, suited for the detection of bacteria producing hydrogen sulfide. Thanks to its nutritiousness it supports growth of strict and fastidious anaerobes. As an ingredient in culture media, meat peptone, pancreatic is usually employed in concentrations of 0.3 to 1.0%. It is used for the cultivation of yeast and molds, *enterobacteria*, and *staphylococci*. In blood agar formulations meat peptone favors the growth of *streptococci* and the production of a characteristic hemolysis. Our special granulation of the meat peptone ensures rapid and uniform dissolution in water, as well as convenient and safe handling, as it prevents clumping and inhalation of the airborne powder.

Typical Analysis

Appearance	Lightly brownish-yellow, granulated
Identify (NIR)	Passes test
pH-value (5% water)	6.5 – 7.5
Total nitrogen (N) (Kjeldahl)	11.0 – 14.0%
Amino nitrogen (as N)	3.4 – 5.0%
Nitrile (NO_2)	passes test
Sulfated ash (800 °C)	≤ 17.0%
Loss on drying (105 °C)	≤ 6.0%
Suitability for microbiology	passes test

Ordering Information

Product	Cat. No.	Pack content
Peptone from meat pancreatically digested granulated for microbiology	1072141000	1 kg
	1072142500	2.5 kg
	1072149025	25 kg

Lit. No. MK_TN13303EN Ver. 1.0 02/2024